

Desserts

Passionfruit brûlée, pink peppercorn crisp (g) £9.00

NV Muscat de Frontignan Château du Peysonnie, France Gls 100ml £8.00

Shrikhand cheesecake with seasonal berries £8.50

NV Malvasia Passito ,La Stoppa, Romagna, Italy Gls 100ml £17.00

Mango kulfi with mango & mint salad £9.50

2016 Saussignac Vendage d'Autrefois, Gascony, France Gls 100ml £8.20 V

Salted caramel tart, wild berry sorbet (g) £9.50

NVP edro Ximénez San Emilio Lustau, Jerez, Spain Gls 100ml £11.80

Warm chocolate mousse, Madras coffee ice cream £10.00

Taylor Tawny 10 years, Portugal Gls 100ml £11.00

Ice cream or sorbet selection of the day £7.50



(v) Vegetarian (g) Contains gluten (n) Contains Nuts Allergen menus available on request.

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

Starters

Sprouted green moong pancake, Jerusalem artichoke podimas (vegan) £9.00

Handmade paneer soola, beetroot raita, walnut and raisin (v) £9.00

Cured salmon moily, mustard seed caviar, curry leaf snow £11.00

Tandoori kingfish, pickled carambola & green pea wasabi £11.50

Norwegian king crab, Thalassery pepper butter £20.00

Sandalwood and camphor chicken breast, burhani raita £11.00

Vesavara spiced lamb mille-feuille, smoked paprika raita (g)(n) £12.50

Clove smoked Anjou squab pigeon, pumpkin & peanut (g)(n) £17.50

Mains

Jaisalmer- A selection of vegan offerings from the desert landscape (vegan) £19.00

Crisp courgette flower with tamarind glazed vegetables, grilled zucchini and
cholar dal (vegan) £19.00

Kokum crusted halibut fillet, Mangalore style sauce £25.00

Grilled Spencer Gulf king prawns, Alleppey curry sauce, rice vermicelli £35.00

Tandoori chicken breast, stir-fried morels and Hyderabadi korma sauce (n) £22.50

Kashmiri lamb shank roganjosh, pilau rice £22.00

Smoked rump of Romney Marsh lamb, Chettinadu sauce, pilau rice £28.00

Char-grilled venison, Rajasthani pickling sauce, chutney potatoes £35.00

Sides

Black lentils £6.50

Smoked burhani raita £3.50

Masala mashed potato £5.00

Stir fried greens with cumin, garlic and chilli £6.00

Selection of breads (g) £8.00

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (g) £4.00

Tasting menu

£85per person/ with wine pairing £170

Appetiser

Tandoori king prawns, Alleppey curry sauce

2015 Riesling Springvale Grosset, Clara Valle, Australia

First Starter

Vesavara spiced lamb mille-feuille, smoked paprika raita (g)(n)

2013 Syrah Barrel Selection, Fabre Montmayou Patagonia, Argentina

Second Starter

Clove smoked Anjou squab pigeon, pumpkin chutney, masala peanut (g)(n)

2010 Domaine Mastrio Cuvée Genereux, Côtes du Roussillon, France

Rest Course

Mango and roasted cumin granita

First Main Course

Char-grilled halibut fillet, Mangalore style curry sauce

2017 Nevina Vinograd Sv Ante, Istra, Croatia

Second Main Course

Tandoori venison saddle, pickling sauce

2015 Amarone della Valpolicella Classico Le Bertarole, Veneto, Italy

Dessert

Classic mango kulfi, mango & mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France